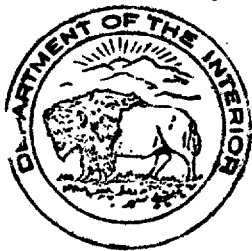


A 24 10

Office List.
12-18-50

DEPARTMENT OF THE INTERIOR

INFORMATION SERVICE

FISH AND WILDLIFE SERVICE

For Release Upon Receipt

"ALASKA NUGGETS" SUGGESTED FOR HOLIDAY PARTIES

Seafood cocktails; fish and shellfish hors d'oeuvres and canapes; oysters, either as dressing in the turkey or as a stew; crab, shrimp or lobster salads for lunches or light "after theater" suppers--are just a few of the suggestions which the Fish and Wildlife Service offers to the American housewife during this Christmas holiday season.

With seasonal parties gathering momentum, this year's resourceful hostess will tempt her holiday guests with such intriguing fish and shellfish hors d'oeuvres and canapes as "Alaska Nuggets," "Shrimp Turnovers," "Tuna Fish a la King in Puff Shells," as well as sardine appetizers and codfish balls.

Most of the commercial species of fish and shellfish captured in the fresh and salt waters of the United States for food are adaptable, in one form or another, to use as hors d'oeuvres and canapes. First to come to mind, probably, are anchovies and sturgeon caviar. Other favorites are clams, oysters, shrimps, crab, terrapin, and lobsters. Many fish--codfish, haddock, herring, salmon, sablefish, tuna, sturgeon--find their way into a wide variety of tidbits. Smoked, salted, kippered, or pickled products are old standbys for hors d'oeuvres.

Here are a few selected recipes for delicious sea-supplied appetizers, developed and tested by home economists in the experimental kitchens of the Fish and Wildlife Service at College Park, Md.

Shrimp Turnovers

- | | |
|---|--------------------------|
| ½ pound cooked, peeled and cleaned shrimp | 1 teaspoon salt |
| or 2 5-ounce cans shrimp | 3 tablespoons mayonnaise |
| 1 teaspoon horseradish | or salad dressing |
| 2 tablespoons lemon juice | 1 cup pastry or 1 box |
| 1 teaspoon prepared mustard | pie crust mix |
| 1 tablespoon sweet pickle, chopped | |

Put the shrimp through the food grinder. Add the remaining ingredients and blend into paste. Make pastry. Roll very thin and cut into 2-inch circles. Place teaspoon of filling in the center of each circle. Moisten edges with cold water. Fold over and press edges together. Prick top. Brush top with cream. Bake in a hot oven 475° F. for about 12-15 minutes or until golden brown. Makes about 4 dozen small turnovers.

Tuna Fish A La King in Puff Shells

2 7-ounce cans light-meat tuna fish
1/4 cup green pepper, diced
3 tablespoons fat
3 tablespoons flour

1 cup milk
2 tablespoons pimiento, diced
1/2 teaspoon salt

Drain tuna and flake. Cook pepper in melted fat until tender. Add flour and stir until blended; add milk gradually and cook until thick and smooth, stirring constantly. Add flaked fish, pimiento, and salt. Heat thoroughly. Cut the tops off the puff shells and fill with the creamed fish mixture. Sprinkle with paprika or chopped parsley. Fills 36 puff shells. Any creamed fish or shellfish mixture may be used in place of the Tuna A La King.

Alaska Nuggets

1-pound can salmon
1 tablespoon celery, finely minced
1 tablespoon onion, finely minced
1 tablespoon butter or other fat
1/2 cup mashed potatoes
1/4 teaspoon salt

1/8 teaspoon pepper
1 1/2 teaspoons Worcestershire sauce
1 egg, well beaten
1/4 pound cheddar cheese
1 cup dry bread crumbs

Drain salmon and flake. Fry celery and onions in butter over low heat until tender but not brown. Place fish and potatoes in a bowl and mash. Add the celery and onion mixture, seasonings, and egg; mix thoroughly. Roll the mixture into balls the size of walnuts. Cut cheese into 1/4-inch cubes. Push 1 piece of the cheese into the center of each fish ball and reshape by rolling in hands again. Roll in bread crumbs. Fry in deep fat, 390°F. until golden brown.

Sardine Appetizers

1 16-oz. can California Sardines
1 tablespoon lemon juice
1 cup grated sharp cheese
2 teaspoons horseradish mustard
1 teaspoon onion, grated

1/8 teaspoon salt
Dash pepper
2 tablespoons mayonnaise
or salad dressing
5 slices of bread
Paprika

Remove crusts from bread and cut into long, narrow strips about 3 to slice. Toast on one side. Remove skin, bones, and dark meat from sardines. Place sardine fillet on untoasted side of bread strip. Combine cheese, mustard, grated onion, lemon juice, seasonings, and mayonnaise. Spread this paste thickly over the sardine. Sprinkle with paprika. Broil in a preheated broiler for 2-3 minutes or until cheese has melted. Makes 12 appetizers.

Codfish Balls

1/2 pound dried salt codfish
1 cup mashed potatoes
1 egg, beaten
1 tablespoon onion, grated

1 tablespoon parsley, chopped
Dash pepper
Flour

Soak codfish overnight; drain. Boil in water until tender or freshen and cook according to the directions on the package. Drain and flake. Mix codfish, potatoes, egg, and seasonings together. Form into small balls and roll in flour. Fry in deep fat heated to 375°F. for about 2 minutes or until golden brown. Serve at once on colored tooth picks.

x x x